

MASI

TENUTA CANOVA

MENU

OUR CUISINE

Territoriality, seasonality, the reworking of tradition, and a focus on local produce: these are our values. Our cuisine is an expression of an identity that has its roots in the traditions of specialist areas of production, from the hinterland of Lake Garda to Valpolicella and the Veneto as a whole.

It's a region of solid farming traditions that, together with Venice, delights in cross-cultural influences and has a readiness to experiment with new flavours.



‘Wine first’ is the principle underlying our concept of hospitality, which supplants the idea of wine as just a simple ‘accompaniment’ to food. This is why, starting with the Chef’s specials, which change periodically, wine is shown as the main ingredient and the associated food dish has been designed to enhance and exalt it.

Our seasonal menus also have suggestions for the most suitable food and wine pairings.

The Chef's specials and the seasonal menus both use the following descriptions in connection with ingredients and food preparation:



Wine as an ingredient

Food dishes in which a wine is the protagonist, and whose preparation is designed to perfectly enhance the characteristics of the wine.



Traditional Veneto dish

Food and recipes that are part of tradition for Verona and the Veneto, reinterpreted by us in a contemporary fashion.



Slow Food Presidium

Protecting and safeguarding small and topographically typical examples of farm produce: quality, indigenous foods made in a traditional fashion.



Vegetarian dish

Dishes which are prepared without the use of meat, fish and their derivatives, as an expression of a sensitivity towards the animal kingdom and in the search for sustainability.

We use 'zero kilometre' and organic products whenever possible. To ensure availability, preserve quality, or to comply with the new health regulations on fish products, some items are stored at -18°C. Our food dishes may contain traces of allergens covered by EU Regulation 1169/2011.

ALLERGENS LISTED ON THE MENU

1 GLUTEN; 2 CRUSTACEANS; 3 EGGS; 4 FISH; 5 PEANUTS; 6 SOYA; 7 MILK; 8 CELERY; 9 MUSTARD; 10 SULPHUR DIOXIDE; 11 SESAME; 12 LUPINS; 13 NUTS; 14 MOLLUSCS.

Please notify us of any food intolerances before ordering so that we can find an alternative to meet your needs.

A journey to discover our wines, with the Chef's special proposals

SUMMER FEELING

from 3rd to 16th July 2024

STARTER

MOXXÈ DEL RE OLTREPÒ PAVESE DOCG



Moxxè del Re is the Masi's Metodo Classico made with Pinot Nero grapes from the Oltrepò Pavese region. It is Spumante with a fine, long-lasting perlage and delicate aromas of citrus fruit, hay, and alfalfa. Intense drinkability and freshness.



Scan the QR Code and find out more about wine

Paired with

TROUT TARTARE MARINATED WITH CITRUS FRUIT, FENNEL SALAD, OLIVES, BLACK SESAME AND MOXXÈ- APEROL SPRITZ CAVIAR

(4, 10, 11)



Starter
€ 16,00



Per glass
€ 7,00



Wine & Food
~~€ 23,00~~ € 21,00

FIRST COURSE

COLBARACA SOAVE CLASSICO SUPERIORE DOCG BIO



A "classic" of the Veronese tradition, interpreted in a modern key. Produced with Garganega grapes in the classic Soave area.



Scan the QR Code and find out more about wine

Paired with

SQUID INK TORTELLI, HEART OF SEA BASS, DILL AND SUNDRIED TOMATOES

(1, 2, 3, 4, 7, 8, 14)



First course
€ 16,00



Per glass
€ 5,00



Wine & Food
~~€ 21,00~~ € 19,00

'Wine first'. Faithful to the inspiration of our Wine Bars, the Chef offers you original dishes designed to enhance the character and personality of the selected wines, for an unprecedented tasting experience.

MAIN COURSE

FRESCO DI MASI ROSSO ROSSO VERONA IGT BIO



Made from grapes harvested at the coolest time of day and immediately vinified, Fresco di Masi Rosso has a strong and attractive aromas of fresh fruit on the nose: from pomegranates to blackcurrants to the typical hints of cherries that make the wine so identifiably Veronese in origin.



Scan the QR Code and find out more about wine

Paired with GRILLED OCTOPUS, SUMMER VEGETABLES, CRUNCHY CORN AND SWEET&SOUR WITH FRESCO DI MASI ROSSO

(4, 5, 8, 10, 14)



Main course
€ 22,00



Per glass
€ 4,00



Wine & Food
€ ~~26,00~~ € 24,00

DESSERT

ROSA DEL FAÈ SPUMANTE ROSÉ MILLESIMATO BRUT



This is a rosé Spumante of Marzemino grape, has an attractive acidity and elegant hints of roses and berry fruit. Good both as an aperitif and the whole meal.



Scan the QR Code and find out more about wine

BELLINI 2.0: ROSA DEL FAÈ WINE „EAT AND DRINK”

(1, 3, 7, 10, 13)



Dessert
€ 6,00

SUMMER 2024

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Appetizers

-  **L'“OMBRA” NEI CICCHETTI** (SUGGESTED FOR 2 PEOPLE) 16
COD FRITTERS IN MOXXÈ WINE TEMPURA,
CAMPOFIORIN WINE TORTELLI PASTA STUFFED WITH CHEESE,
ARANCINI OF AMARONE COSTASERA WINE (1, 3, 4, 5, 7, 8, 10)

We recommend: **Conte Federico, BellOvile Vermentino**

-  **FIOCCO DI CULATELLO HAM AGED IN ROSA DEI MASI WINE,** 18
LIGHTLY SMOKED BURRATA CHEESE, SUNDRIED TOMATOES
AND WHEAT WAFFLES (1, 7, 10)

We recommend: **Terre del Faè, Rosa dei Masi**

-  **SELECTION OF SALAMI AND CHEESES FROM LESSINIA** 20
PICKLED VEGETABLES WITH MASIANCO
AND CAMPOFIORIN WINE JELLY (SUGGESTED FOR 2 PEOPLE) (7, 8, 10)

We recommend: **Moxxè del Re, Brolo di Campofiorin Oro**

Pasta and risotto

-  **HOME MADE DANDELION AND FRESH SOFT CHEESE GNOCCHI,** 13
CIMBRO CHEESE AND CRISPY SAGE (1, 3, 5, 7)

We recommend: **Pian del Griso, Poderi del BellOvile Rosso**

-  **SLIGHTLY SPICY BIGOLI WITH PILCHARD,** 14
CHERRY TOMATOES, OLIVES AND GOLDEN BREAD CRUMB (1, 3, 4, 5, 7, 10)

We recommend: **Colbaraca, Bonacosta**

-  **WHOLE WHEAT TAGLIATELLE,** 15
WHITE RAGÒUT WITH VIGN'ASMARA WINE,
CIMBRO DELLA LESSINIA CHEESE AND BLACK TRUFFLE (1, 3, 7, 8, 10)

We recommend: **Vign'Asmara, Campofiorin**

-  **RISOTTO WITH AMARONE COSTASERA** 16
AND *MONTE VERONESE* CHEESE (MIN. 2 PEOPLE) (7, 8, 10)

We recommend: **Costasera, Grandarella**

For younger guests

- MACCHERONCINI WITH TOMATOES OR MEAT RAGÙ SAUCE** (1, 3, 8) 8

- CHICKEN-FRIED STEAK WITH FRIES** (1, 3, 5) 15








Meat, fish and vegetables

-  **LESSINIA SALAD IN BREAD CUP** 13
WITH MIXED SALAD, CACIOTTINA DI MALGA CHEESE,
CORN, STRAWBERRIES, WALNUTS AND YOGURT DRESSING (SERVED SEPARATELY) (1, 7, 13)
We recommend: **Campofalco, Fresco di Masi Bianco**
-  **TOMINO CHEESE IN CORN CRUST,** 15
DRIED PEARS, NUTS AND ACACIA HONEY SEREGO ALIGHIERI (3, 5, 7, 13)
We recommend: **Possessioni Bianco, Passo Doble**
-  **GARDESAN STYLE SOUSED PIKE FISH,** 17
CAPERS, VALPOLICELLA OLIVE OIL, AND GRILLED POLENTA (4, 8, 10)
We recommend: **Beldosso, Fresco di Masi Rosso**
- SLICED CHICKEN IN AROMATIC CRUST,** 16
RED PEPPER CREAM, POTATOES AND OLIVES (1, 5, 7, 10, 13)
We recommend: **Rosa del Faè, Fojaneghe**
-  **GRILLED BUFFALO STEAK** 19
WITH BABY SPINACH, PAPRIKA CRACKER
AND BALSAMIC VINEGAR RISERVA PRIVATA BOSCAINI (1, 5, 7, 10)
We recommend: **Riseva Costasera, Corbec**

Side dishes

- FRENCH FRIES** 5
ROASTED POTATOES 5
GRILLED VEGETABLES 5
MIXED SALAD 5

Homemade dessert

-  **GRANITA WITH CANEVEL MILLESIMATO,** 5
SCENT OF CITRUS FRUIT AND CAMPARI BITTER PEARL (10)
-  **TRADITIONAL TIRAMISÙ** (1, 3, 7) 5
-   **RICOTTA CHEESE TARTE, CHERRY JAM,** 6
MILK ICE CREAM AND ANGELORUM WINE DROPS (1, 3, 7, 10, 13)
- HAZELNUT CREME BRULEE WITH COFFEE ICE CREAM** (1, 3, 7, 13) 6
-  **TRADITIONAL MIGNON PASTRIES** (SUGGESTED FOR 2 PEOPLE) (1, 3, 7, 10, 13) 7
-   **SBRISOLONA CRUNCH CAKE** 9
WITH ALMOND AND GRAPPA OF AMARONE (1, 3, 7, 10, 13)

In combination with our desserts we recommend:

Valdobbiadene: **Millesimato Extra Dry;**

Recioto: **Angelorum, Casal dei Ronchi, Mezzanella Amandorlato;**

Grappa: **Grappa di Amarone, Grappa Mezzanella**

Cover charge: Hospitality is our speciality...cover charge is offered to make you feel at home. Enjoy your tasting!



Wine as an
ingredient



Traditional
Veneto dish



Slow Food
presidium



Vegetarian
dish

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DRINKS

"PANNA" NATURAL WATER	750 ML	3
"SAN PELLEGRINO" SPARKLING WATER	750 ML	3
SOFT DRINKS		4
FRUIT JUICES		4

APERITIF

CANEVEL-APEROL SPRITZ / CANEVEL-CAMPARI SPRITZ		5
CANEVEL-HUGO / CANEVEL-AMERICANO		5

HOME DIGESTIVE LIQUEUR

GINGER ELIXIR		5
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COFFEES

ESPRESSO		1,50
DECAF / ROASTED BARLEY		2
CAPPUCCINO		2

